



Single Pallet Expeditionary Kitchen (SPEK)



The Single Pallet Expeditionary Kitchen (SPEK) is a highly mobile, temporary kitchen for use in remote and undeveloped areas. It is capable of feeding 300 Unitized Group Ration - Heat & Serve (UGR-H&S) meals twice per day. The SPEK was successfully fielded during Operation Enduring Freedom.

Why is it Needed?

The SPEK is needed to provide the Air Force the rapid capability to field feed Airmen for a period of up to 30 days. The SPEK is used until an expanded base kitchen can be set-up.

Description:

The SPEK is logistically transportable by C-130 with all of its equipment fitting onto a single 463L air cargo pallet. When deployed the system can be easily unpacked and assembled. The entire kitchen can be set-up by a minimum of 12 personnel in less than 2 hours. The SPEK requires only 4 food service personnel to prepare and serve up to 300 meals within a 2-hour time period.

Critical equipment include the Multi-Ration heater (MRH), which is used for preparing UGR-H&S rations, and the Sanitation System used for cleaning, washing and sanitizing utensils. Both have been designed to operate at temperatures ranging from -20° to 120° F and relative humidity ranging from 20 to 80%.

The SPEK also shelters the operators and equipment from the environment in a 3-section tempered tent, including 480 ft² of specialized flooring that is tough, light weight, weather proof, and maintenance free providing easy sanitizing after serving. The entire system is powered by a 2kW generator and comes complete with all required kitchen accessories, including both liquid and food storage containers. The SPEK has a complete TDP that includes pack-out manual, equipment SOPs, and detailed engineering drawings and part list for procurement.

Key Features/Benefits:

Highly Mobile...packs on a single 463L air cargo pallet, the SPEK is air transportable by C-130.

Flexible...by adding an oven and griddle to prepare fresh foods the SPEK can be upgraded to prepare UGR-A rations, extending the utility and deployment of the kitchen.

Point of Contact:

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Rev 6-5-04